

# “CONSESTA”

*Dedicated to Sestilio, my father, who dreamed to produce a wine that recalled the timeless charm of the city of San Gimignano from his land.*



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## VERNACCIA DI SAN GIMIGNANO D.O.C.G.

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Production zone: San Gimignano (Sienna district in Tuscany, Italy)  
Grape varietal: 100% Vernaccia di San Gimignano

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## THE VINEYARDS

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Exposition: south-east  
Altitude: 280 meters above sea level  
Soil composition: prehistoric seabed, sand, clay and marine fossils  
Growing method: spurred cordon  
Year of plantation: 1971-2004



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## HARVEST AND FERMENTATION

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Harvest period: the first ten days of September  
Harvest: manual  
Alcoholic fermentation:  
in stainless steel tanks with temperature controlled at 17° C  
Malolactic fermentation: no  
Maturation: 9 months in stainless steel  
Bottle refinement: 6 months  
Average production: 6600 bottles

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## TASTING NOTES

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Visual exam:  
luminous pale yellow color with delicate greenish shades,  
typical of a young Vernaccia di San Gimignano  
Olfactory exam:  
fresh and fruity bouquet with mineral notes, citrus fruit, white  
flowers, apple  
Gustatory exam:  
inviting freshness and minerality, the wine combines a citrusy  
character with a dry heart  
Food pairings:  
the perfect wine to be paired with seafood starters, pasta with  
clams or king prawns, medium aged cheese, vegetable tarts

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## BOTTLE SIZE

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750 ml